CA6 – CA12 – CAOP6 – CAOP12

Product / *Produit*: _____

Serial number/ Numéro de série: _____

IMPORTANT SAFETY INSTRUCTIONS
SAVE THESE INSTRUCTIONS

DANGER
TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
CAREFULLY FOLLOW THESE INSTRUCTIONS

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INTRODUCTION

The manufacturer suggests to read this manual carefully.

This Circle Air oven is manufactured with first quality material by experienced technicians. Proper installation and maintenance will guarantee a reliable service for years to come.

A nameplate fixed to the front or right side of the oven specifies the model number, serial number, voltage and amperage.

Drawings and replacement parts numbers are included in this manual. The electrical diagram is affixed in the control panel at the back of the oven.

ATTENTION

DOYON is not responsible for damages to the property or the equipment caused by personnel who is not certified by known organisations. The customer is responsible for finding qualified technicians in electricity and plumbing for the installation of the oven.

CONSTRUCTION

You just bought the most advanced oven in the world, "DOYON" technology at its best. This oven is manufactured using the highest quality components and material.

The oven gives a perfect uniform baking with its unique Circle Air convection system. The DOYON oven is designed with parts that are easy to find.

SHIPPING

For your safety, this equipment has been verified by qualified technicians and carefully crated before shipment. The freight company assumes full responsibility concerning the delivery in good condition of the equipment in accepting to transport it.

IMPORTANT

RECEPTION OF THE MERCHANDISE

Take care to verify that the received equipment is not damaged before signing the delivery receipt. If a damage or a lost part is noticed, write it clearly on the receipt. If it is noticed after the carrier has left, contact immediately the freight company in order that they do their inspection.

We do not assume the responsibility for damages or losses that may occur during transportation.

INSTALLATION WARNINGS

POWER FAILURE WARNING

WHEN YOU HAVE A POWER FAILURE, SHUT OFF THE OVEN POWER SWITCH TO PROTECT THE ELECTRONIC COMPONENTS WHEN THE POWER COMES BACK.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY APPLIANCE.

INSTALLATION AND SERVICE

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

Installation and service must be done by specialised technicians. Contact a certified electrician and plumber for set up.

The oven must be connected to the utility and electrically grounded in conformity to the effective local regulations. If these are not established, the oven must be connected according to the Canadian Electrical Code (CSA-C22.1-XX) or National Electrical Code (NFPA 70-XX). Refer to last edition year for XX. Installation must also **allow proper access for service** (24 inches each side and back)**.**

The ovens must be installed with a proper ventilation according with the local building code.

DISTANCES TO RESPECT

A) Back and sides of the oven: 1 inch.

B) Top of the oven: a clearance of 12 inches to the ceiling must exist to permit adequate venting.

C) Floor: 4 inches minimum.

D) Sides of the oven: do not install other than easily removable equipment for service and maintenance (not closer than 1 inch).

E) It is recommended to have a certain length of water pipe, electric cable between oven and wall to help gain access for service.

INSTALLATION

IN GENERAL

Take off the packaging material with care. Take off all the material used for packing and accessories.

1. To the electrician

Electrical supply installation must be in accordance with the electrical rating on the nameplate.

WARNING

The electrician must make sure that the supply cable does not come in contact with the oven top which becomes hot.

2. To the plumber

This equipment is to be installed to comply with the applicable federal, state or local plumbing codes.

Connect the steam system (1/4 NPT) to the cold water distribution network.
We highly recommend to use a water filter to eliminate minerals in the water. We suggest you to use CUNO # CFS6135 (Doyon part number PLF240).

WARNING

Do not adjust the needle valves, it has been done at the factory.

OPERATION OF THE OVEN

1. Turn the switch to the " ON " position.

- The light inside the oven must light up.

2. Adjust the thermostat at the desired setting (see THERMOSTAT INSTRUCTIONS below).

N.B. The red light must be "ON" (If not, press the breaker on the front).

3. Heat the unit until you reach the baking temperature.

When the desired temperature is reached, the red light goes out and turns green.

If the light is still "ON" and the oven does not produce heat, call for service.

4. Load the oven as fast as possible to avoid letting out too much heat.

5. Set the timer to the desired value and start it. (See "TIMER" adjustment on next page.)
NOTE: The timer does not shut the oven off at the end of its cycle. It simply activates the buzzer.

6. Wait until the product is ready. Do not open the doors until the product is done.

VERY IMPORTANT

This oven has an overheat warning alarm to protect the electrical components against overheating. If the red pilot light (OVERHEAT WARNING) is lit and you hear a buzzer, see troubleshooting.

THERMOSTAT INSTRUCTIONS

To obtain a very good thermal stability, we use a digital temperature controller with thermocouple. The Omron E5CS thermostat controls the heat of every element at the SP (set point).

The temperature of the oven is always shown on the display of the thermostat and an arrow indicates if the temperature is over or below the SP. When the green light is lit, it indicates that the temperature is at the SP ± 1 %.

To adjust the SP (set point) value, you just have to press the key on the left and use the up and down keys to set the temperature. Press the left key to return to run mode.

INSTRUCTIONS FOR OVEN

BAKING

350°F (Croissants, Sweet doughs, Small rolls)
375°F (Baguette bread, round loaf, 16 oz. bread and more)
375°F (If the oven is filled to its capacity)

Place product in the oven only when the pilot light has gone out.

OPENING AND CLOSING OF THE DOORS

To open the doors: Open one of the doors up to 2" and wait 2 seconds to let the fan reduce its spinning before opening completely.
To close the doors: Close the first door completely and the second door down to 2" and wait 2 seconds before closing completely and then hold the door closed for 2 seconds.

P.S. Open the doors as little as possible. This will affect the baking.

COOKING TIMER H5CL

Set the baking time required with the small push button on the timer. The green display is the setting time and the red display is the countdown time (Ex: 25 minutes = set 2500 on green display).

After setting: Push the **START/STOP** button then, when the time expires, the buzzer will ring. Push the **START/STOP** button again to stop the buzzer.
If you want to restart the time in the middle of the countdown, press on the yellow **RST** button on the timer.
P.S. The timer is simply a reminder for the approximate duration of the baking time.

STEAM TIMER H5CL

Set the steam injection time required with the small push button on the timer. The green display is the setting time and the red display is the countdown steam time (Ex: 25 seconds = set 2500 on green display).

To inject steam in the oven, press and release the **START** steam timer button (**while the fan is running)** to have your setting time steam injection.
If you want to restart the time in the middle of the countdown, press on the **START** button again or on the yellow **RST** button on the timer.

P.S. Do not inject steam more than once each time you bake. Wait at least 10 minutes before re-timing the steam injection system.

OPERATION OF THE PROOFER

1. Switch "ON".
2. Set the thermostat control at 100^{o} F.
3. Set the humidity control at approximately : 4 or 5 for CAOP6 and CAOP12
4. If there is too much fog and water drips from the glass doors, adjust humidity control to a lower number.
5. When the temperature is stabilised, put the products in the proofer.
   (Leave them inside until they are ready to bake.)

6. **IMPORTANT :** When proofing cycle is completed, turn the humidity switch to "OFF" and let the motor blower and air heat element run for 10-15 minutes to let dry the proofer. Then, turn the main switch off, and leave the door ajar to prevent moulding.

When the proofer is not in operation, open the doors to let out the humidity and to prevent mould.

P.S. The doors should not be opened unnecessarily to conserve the heat and humidity in the proofer.

Every day cleaning of the water pan under the proofer's doors should be exercised.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE
ANSWERS TO MOST FREQUENT QUESTIONS

Always cut off the main power before replacing any parts. Take care of water and gas piping system when pulling the oven.

Control parts on the front and proofer control: Remove the side panels of the oven and the proofer by screwing out the screws.

Motor system on the back of the oven: Pull the oven and screw out of the panels.

Questions	Solutions
The oven does not turn on.	Check the breakers on the front panel. Check the breakers of the building. Check if the doors are tightly closed. Check the motor fuses and the overload relays located in the electrical control panel.
The oven does not produce heat.	1- If the oven blowers are on: • Make sure: the thermostat is adjusted to a temperature high enough to turn on the pilot light. 2- If the oven blowers are not on, check the overload relays located in the control compartment. If anyone of these is disengaged, call for a qualified technician.
The rack does not rotate.	Check if the doors are well closed. Check the doors and rack switches. Check the belt of the rack. Check the fuse of the gearbox.

Uneven baking.	Make sure that the grills do not obstruct the air flow. Do not use foil on the grills. Verify the temperature of the oven by using an oven thermometer and make sure that it is even with the thermostat setting. If the oven is baking too much on the sides, it is possible that the fan is not cycling properly. Verify if the motor turns 2.5 minutes in a direction, stops 30 seconds and starts for 2.5 minutes in the opposite direction.
If steam device of the oven does not work properly.	The oven must have been heating for at least half an hour before you use the steam system. If not, water will appear at the bottom of the oven. Check if the water supply valve (of the building) is open. Check if the water needle valve (of the oven) is open one eighth of a turn. Just close it and open it one eighth of a turn maximum. Check the solenoid valve. Be sure to inject steam while the fan running.

If the OVERHEAT WARNING light is on, and you hear the warning buzzer.	Check if the cooling fan airflow is not obstructed. Check the cooling fan if it is running. If not, call a qualified technician to replace it. (Electrical components may be damaged if it is not repaired immediately.)
OPTIONAL **Manual fill water pan.** **The warning red light in the front control panel stays on when the water pan is full.**	You have no more water in the principal water pan. Check if the water line is not in air lock condition. Disconnect the water line at the inlet of the green solenoid valve and clean the strainer filter. Also clean the principal water pan and the float switch.
If there is no light in the proofer.	1.Verify every breaker in front of the proofer. 2.Verify the main proofer switch and the main proofer contactor.
If there is no heat in the proofer.	1.Verify every breaker in front of the proofer. 2.Verify whether the pilot light will function by raising the thermostat to a higher setting. If yes, verify element. If not, verify pilot light, thermostat or contactors.
If there is no humidity in the proofer.	Verify whether the pilot light works when you increase the humidity to the position high. If yes, verify if water comes in the reservoir and check the water level switch box and the float switch. Verify if limestone obstructs the waterflow. If the float switch is working fine, verify the contactor P1 and the immersion element. If the pilot light does not lite, verify the pilot light and the infinite switch.

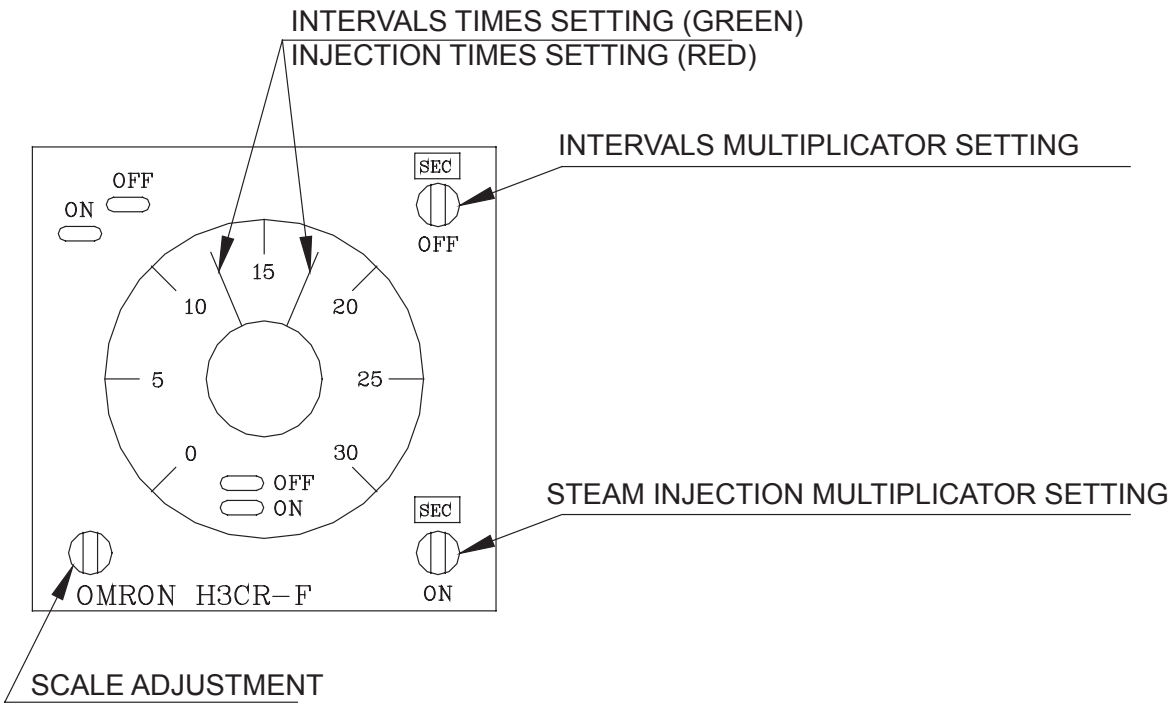
OVEN MAINTENANCE AND CLEANING

MAINTENANCE OF THE OVEN

- Grease the bottom bearing monthly and the top flange bearing yearly, (see the dimension section).
- Check the tension of the belt yearly.
- It is recommended to use a water filter and to clean or replace it regularly to avoid accumulation of minerals inside the unit.
- Once a year or as needed, clean the reservoir of the proofer. (See parts description for localization.)

Step by step	Recommendations
Clean the inside of the oven and the proofer with water and soap. **Take out the grills. (The grills of the oven could be cleaned with "Easy-Off".)**	We recommend and sell: Dirt Buster III : Action foam cleaner CHEMCO Part number : NEB201
After cleaning the inside of the oven, apply a silicone base oven protector. It avoids food from sticking to the metal.	We recommend and sell: 316 Silicone base protector and lubricant for oven Dow Corning Part number : EXS400
Clean the oven windows with products like Brasso or equivalents. They are copper cleaners but good for this use.	We recommend and sell: Wright's: Cream copper cleaner J.A. Wright & Co. Part number : EXC300
Clean the oven exterior with a stainless steel cleaner.	We recommend and sell: Stainless steel cleaner SANY or CURTIS (comestible) Part number : NES201

AUTOMATIC STEAM OPTION



By pushing the GREEN button, the button will light up and the automatic system injection will start. The injection will be done as per the pre-adjustment time on the automatic steam timer. The standard steam timer (white light) will light up during the steam injection. Push the RED button to stop the automatic steam injection and then, the GREEN button will turn off.

Timer adjustments

EXAMPLE : For 5 seconds of steam injection every 10 minutes : Set the interval multiplicator screw **(OFF)** at MIN and the GREEN needle at 10. Set the injection multiplicator screw **(ON)** at SEC and the RED needle at 5.

EXAMPLE : For 2 seconds of steam injection every 25 seconds : Set the interval multiplicator screw **(OFF)** at SEC and the GREEN needle at 25. Set the injection multiplicator screw **(ON)** at SEC and the RED needle at 2.

WATLOW CONTROL OPERATION

1. Turn the switch to the " ON " position. (See next paragraph for the factory-preset program on your watlow control.)

- The light inside the oven must light up.

2. Adjust the WATLOW control at the desired setting (see watlow programming procedure next page).

   Digital display must light up, if not, verify the breaker on the front panel.

3. Let the oven heat until the set temperature is reached, the LOAD1 red light on the watlow control will go off when the temperature is stabilized.
4. Load the oven as fast as possible to avoid letting out too much heat.
5. Wait until the product is ready before opening doors.

FACTORY PRESET BAKING PROGRAM

MENU # 1 PREHEAT 400°F.
MENU # 2 375°F STEAM 15 SEC., COOKING TIMES 22 MINUTES WITH BUZZER.
MENU # 3 350°F STEAM 15 SEC., COOKING TIMES 25 MINUTES WITH BUZZER.
MENU # 4 325°F NO STEAM, COOKING TIMES 25 MINUTES WITH BUZZER.

325°F (Muffins)
350°F (Croissants, Sweet Doughs, Small rolls)
375°F (Baguette bread, round loaf, 16 oz. bread and more)
375°F (If the oven is filled to its capacity)

OPENING AND CLOSING OF THE DOORS

To open the doors: Open one of the doors up to 2" and wait 2 seconds to let the fan reduce its spinning before opening completely.
To close the doors: Close the first door completely and the second door down to 2" and wait 2 seconds before closing completely and then hold the door closed for 2 seconds.

P.S. Open the doors as little as possible. This will affect the baking.

POWER FAILURE

When the power comes back, the oven will start automatically on the menu #1. Then it is recommended to turn off the oven to avoid that it starts without supervision.

WATLOW PROGRAMMING

The Watlow temperature control can record 12 different menus. It must be programmed before use. It will save its programs in case of power failure.

Each menu includes 3 "STEPS" and each step includes :

	Symbol	
• temperature	SP	
• time	t	
• "EVENT"	E	(steam 0001, auto steam 0100, buzzer 0010 or no event 0000)

To access the programming mode :

- Press both arrows simultaneously for 5 seconds. Both lights light up to show that the programming mode is working.
- Unlock the read only mode (if necessary), press 12 and "CLOCK", LOC appears. Use the arrows to get 0 and press "CLOCK" again. (To put back on read only mode, you have to have 1 before pressing on "CLOCK".)

EXAMPLE 1 (preheat program)

- For menu #1, we will program it so that we have a preheat time of 20 minutes at 400°F followed by a 15 seconds buzzer.

Step #1

- Press both arrows simultaneously for 5 seconds. Both lights light up to show that the programming mode is working.
- Select the program number (Ex : #1)

	Suggested values
SP1 appears.	
Use the arrows to adjust to the desired temperature	(400°F)
Press on the number of the menu to confirm	(ex. # 1)
t1 appears	
Use the arrows to select the desired timing	(20:00)
Press on the number of the menu to confirm	(ex. # 1)

E1 appears	
Use the arrows to select the appropriate code	(0000 for no event)
Press on the number of the menu to confirm	(ex. # 1)

Step #2	**Suggested values**
SP2 appears.	
Use the arrows to adjust to the desired temperature	(400°F)
Press on the number of the menu to confirm	(ex. # 1)
t2 appears	
Use the arrows to select the desired timing	(00:15)
Press on the number of the menu to confirm	(ex. # 1)
E2 appears	
Use the arrows to select the appropriate code	(0010 for buzzer)
Press on the number of the menu to confirm	(ex. # 1)

Step #3	**Suggested values**
SP3 appears.	
Use the arrows to adjust to the desired temperature	(400°F)
Press on the number of the menu to confirm	(ex. # 1)
t3 appears	
Use the arrows to select the desired timing	(00:01)
Press on the number of the menu to confirm	(ex. # 1)
E3 appears	
Use the arrows to select the desired code	(0000 for no event)
Press on the number of the menu to confirm	(ex. # 1)

To get out of the programming mode, press #12 and then press "CLOCK" twice (#12, CLOCK, CLOCK). The screen will show 00:00.

Note: You should always use menu #1 for preheating because the controls starts automatically with this menu.

WARNING

Never use program #1 for a steam cycle because it will start automatically when the oven is turned on.

EXAMPLE 2 (Cooking program with steam cycle)

-For menu #2, we will program it so that we have a steam injection of 20 seconds, a cooking time of 20 minutes at 375°F followed by a 15 seconds buzzer.

To access the programming mode:

- Press both arrows simultaneously for 5 seconds. Both lights light up to show that the programming mode is working.
- Select the menu number (Ex. #2)

Step #1	**Suggested values**
SP1 appears.	
Use the arrows to adjust to the desired temperature	(375°F)
Press on the number of the menu to confirm	(ex. # 2)
t1 appears	
Use the arrows to select the desired timing	(00:20)
Press on the number of the menu to confirm	(ex. # 2)
E1 appears	
Use the arrows to select the appropriate code	(0001 for the steam)
Press on the number of the menu to confirm	(ex. # 2)

Step #2	**Suggested values**
SP2 appears.	
Use the arrows to adjust to the desired temperature	(375°F)
Press on the number of the menu to confirm	(ex. # 2)
t2 appears	
Use the arrows to select the desired timing	(20:00)
Press on the number of the menu to confirm	(ex. # 2)
E2 appears	
Use the arrows to select the appropriate code	(0000 for no event)
Press on the number of the menu to confirm	(ex. # 2)

Step #3	**Suggested values**
SP3 appears.	
Use the arrows to adjust to the desired temperature	(375°F)
Press on the number of the menu to confirm	(ex. # 2)
t3 appears	
Use the arrows to select the desired timing	(00:15)
Press on the number of the menu to confirm	(ex. # 2)
E3 appears	
Use the arrows to select the desired code	(0010 for the buzzer)
Press on the number of the menu to confirm	(ex. # 2)

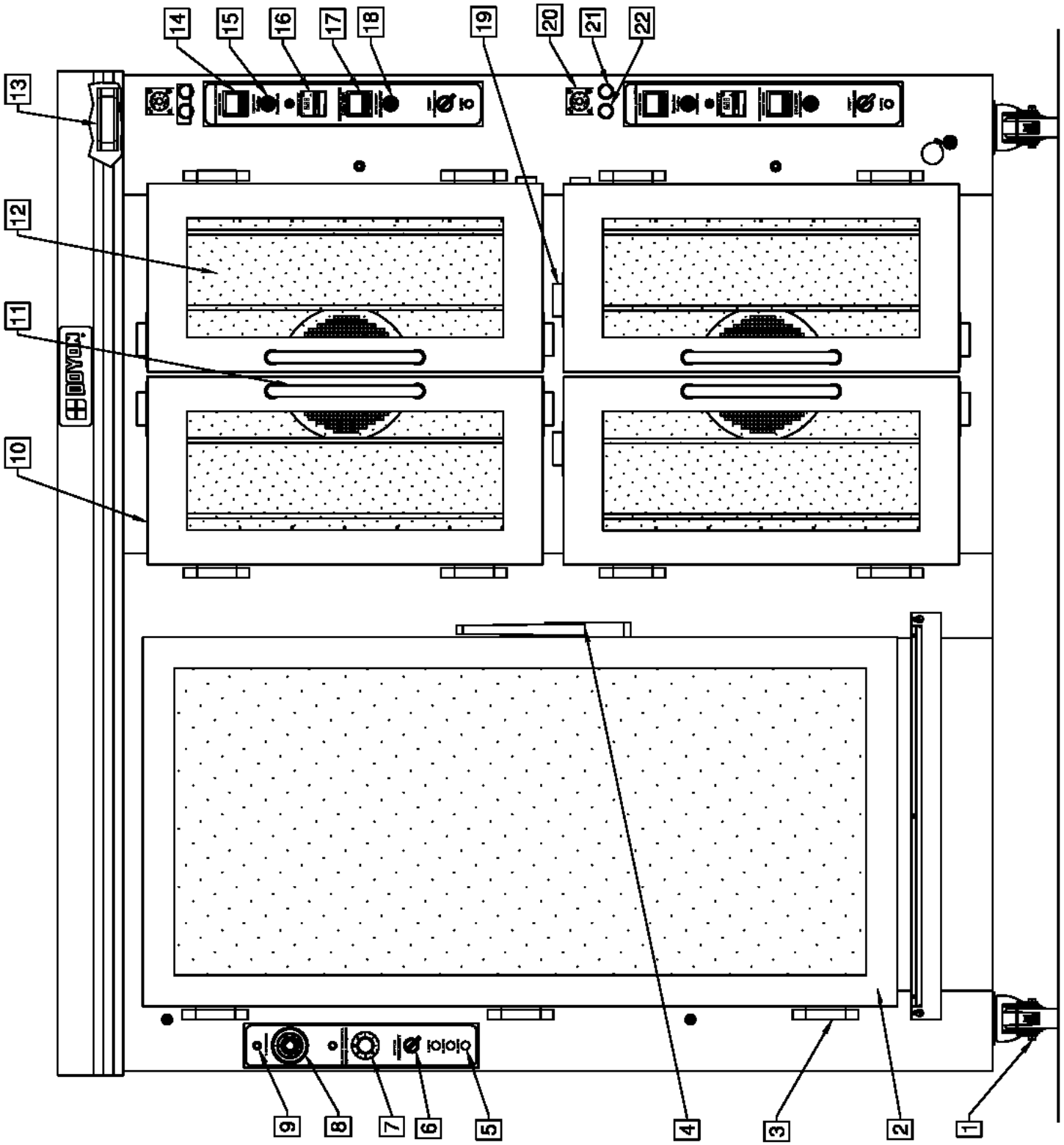
To get out of the programming mode, press #12 and then press "CLOCK" twice (#12, CLOCK, CLOCK). The screen will show 00:00.

After fulfillment of this program:

- The oven will continue to heat because there was a temperature included in step 3. If the temperature at that step would have been of 0°F, the oven would have stopped at the end of the program.
- In this example, the inside buzzer will work 15 seconds while the outside buzzer will start and will not stop until another program is selected.
- If you want to end a program already running, press the button corresponding to that menu and then choose a pause menu. If you stop a program that was running without choosing another menu, it will be paused in the conditions in which it was stopped. Ex: If there is an interruption during a steam cycle, it will keep running until you choose another menu. However, there is a 45 seconds limit time for the steam, independent from the Watlow controller.

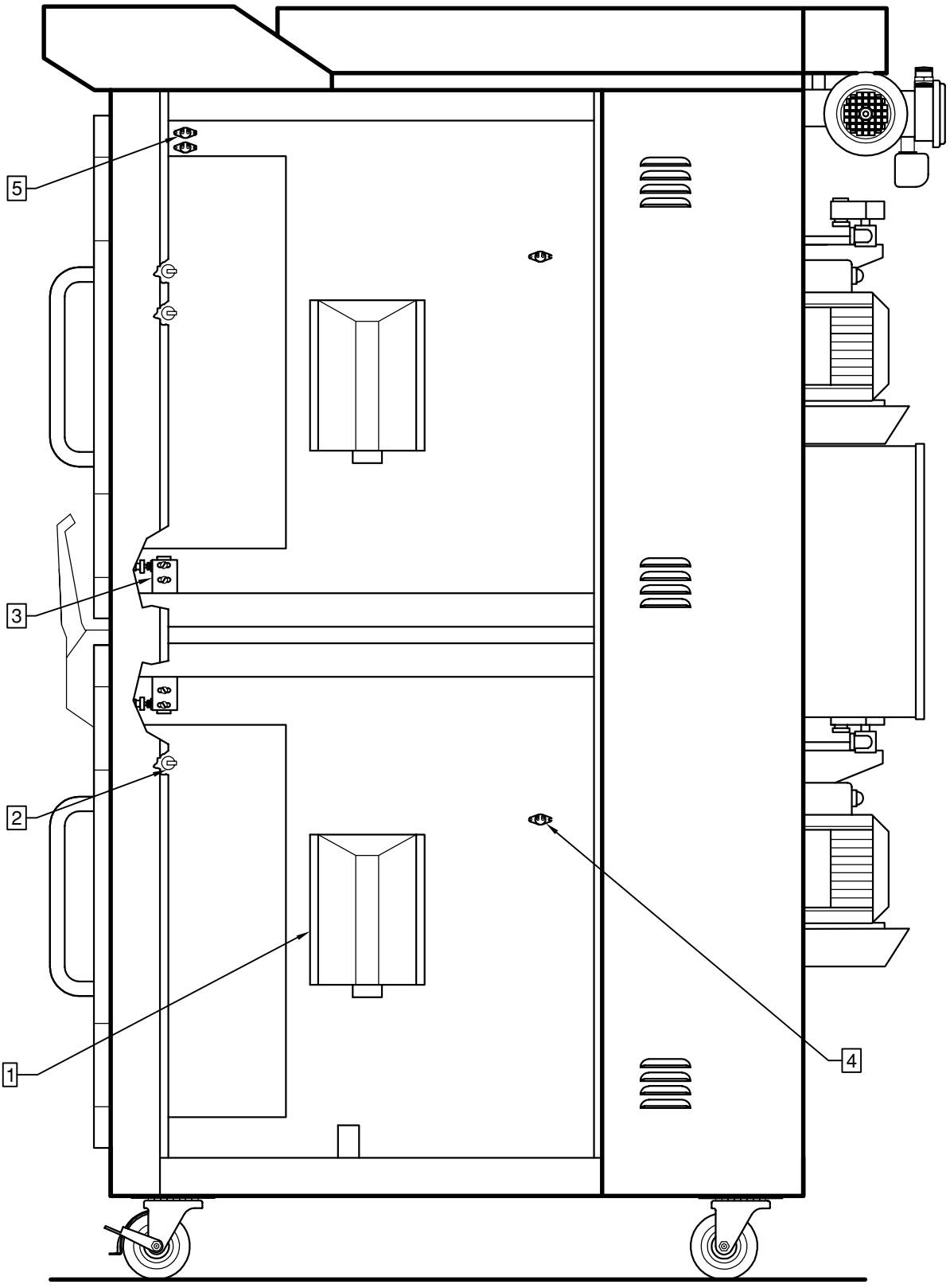
COMPONENT PARTS

E-2



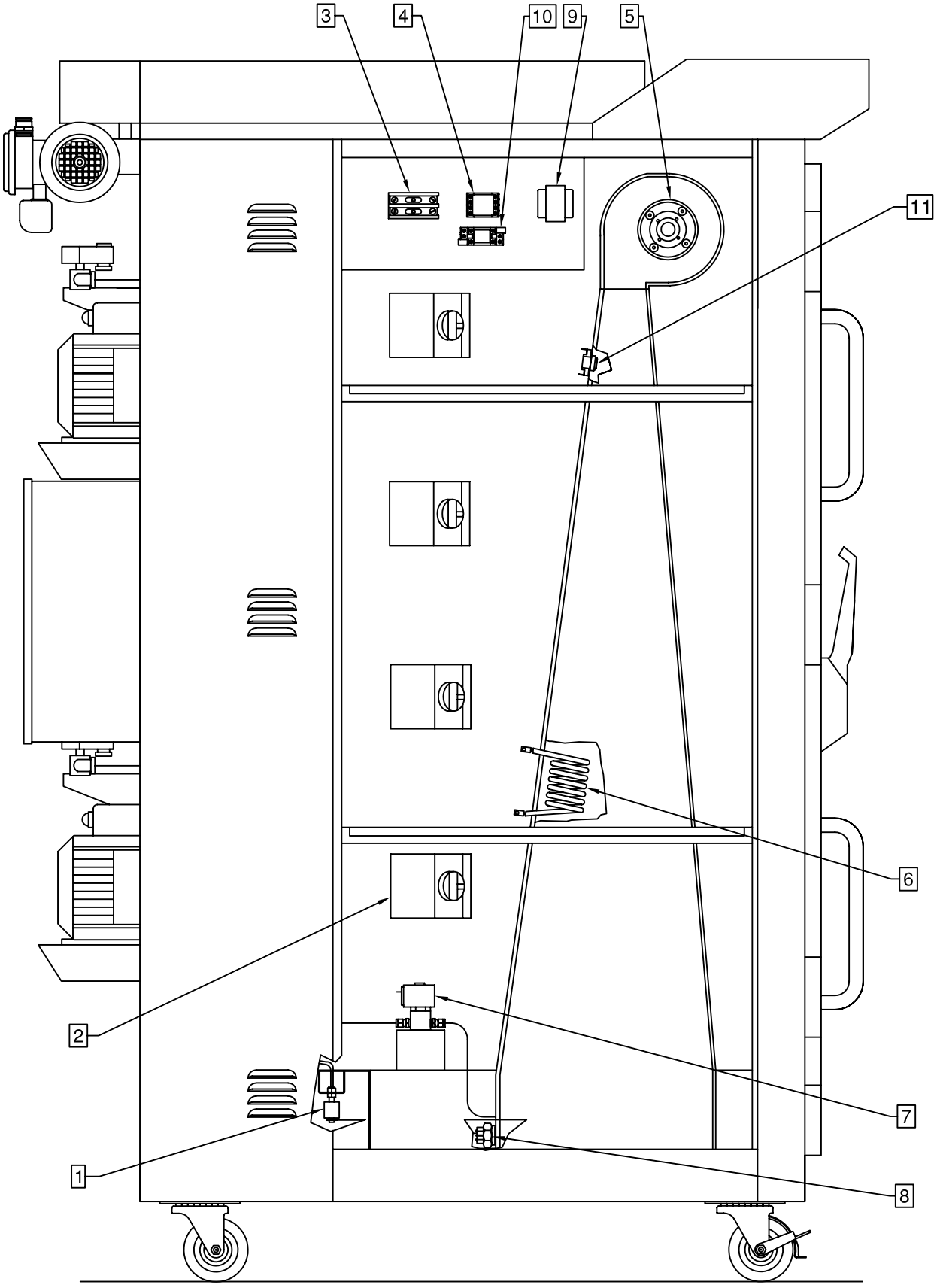
Item	Part Number	Description	Quantity
1	PAR800	SWIVEL CASTER	2
AND	PAR850	SWIVEL CASTER WITH BRAKE	2
2	P2857E	PROOFER DOOR 28" X 57 1/4"	1
AND	QUE500	DOOR GASKET(15`)	1
3	QUP320	DOOR HINGE	11
4	QUP520	MAGNETIC HANDLE	1
5	ELB096	5A BREAKER	3
AND	ELB097	20A BREAKER	2
6	ELI402	BLACK SELECTOR 2 POS.	3
AND	ELI406	BASE WITH 1NO	3
7	ELI220	INFINITY SWITCH 120V (HUMIDITY CONT.)	1
OR	ELI230	INFINITY SWITCH 240V (HUMIDITY CONT.)	1
AND	ELI240	INFINITY SWITCH KNOB	1
8	ELT627	THERMOSTAT 110°F	1
AND	ELT628	THERMOSTAT KNOB 110°F	1
AND	ELT620	THERMOSTAT BEZEL	1
9	ELL650	RED PILOT LIGHT	3
10	P1430FG	LEFT DOOR FOR OVEN 14 1/4" X 30 1/4"	2
AND	QUE500	DOOR GASKET(10`)	2
11	QUP465	DOOR HANDLE STAINLESS TUBING	4
12	P1430FD	RIGHT DOOR FOR OVEN 14 1/4" X 30 1/4"	2
13	ELM760	COOLING FAN 120VOLTS	1
14	ELM616	ELECTRONIC TIMER	2
AND	ELM617	BLACK COVER FOR ELM616	2
AND	ELM618	FIXING FOR PANASONIC TIMER	2
AND	ELM629	ELECTRONIC TIMER 8 PIN SOCKET	2
15	ELP401	BLACK PUSHBUTTON PUSH-IN PUSH-OUT	2
AND	ELI406	BASE WITH 1NO	2
16	ELT515	ELECTRONIC THERMOSTAT	2
AND	ELT522	THERMOCOUPLE J TYPE	2
AND	ELM726	FIXING FOR OMRON TIMER	2
17	ELM616	ELECTRONIC TIMER	2
AND	ELM629	ELECTRONIC TIMER 8 PIN SOCKET	2
18	ELP400	TEMPORARY BLACK PUSHBUTTON	2
AND	ELI406	BASE WITH 1NO	2
19	QUA200	DOOR MAGNET	8
20	ELM728	H3BF-8 OMRON CONTROL TIMER(AUTO. STEAM ONLY)	1
AND	ELM629	ELECTRONIC TIMER 8 PIN SOCKET(AUTO. STEAM ONLY)	1
AND	ELM726	FIXING FOR OMRON TIMER(AUTO. STEAM ONLY)	1
21	ELL800	GREEN ILLUMINATED BUTTON FOR ELL756(AUTO. STEAM ONLY)	1
AND	ELL756	PUSH BUTTON SOCKET (N.O.)(AUTO. STEAM ONLY)	1
AND	ELL645	MINIATURE LAMP 3 WATTS 130 VOLTS(AUTO. STEAM ONLY)	1
22	ELL850	RED ILLUMINATED BUTTON FOR ELL795(AUTO. STEAM ONLY)	1
AND	ELL795	PUSH BUTTON LIGHT SOCKET WITH N.C. CONTACT(AUTO. STEAM ONLY)	1

E-4



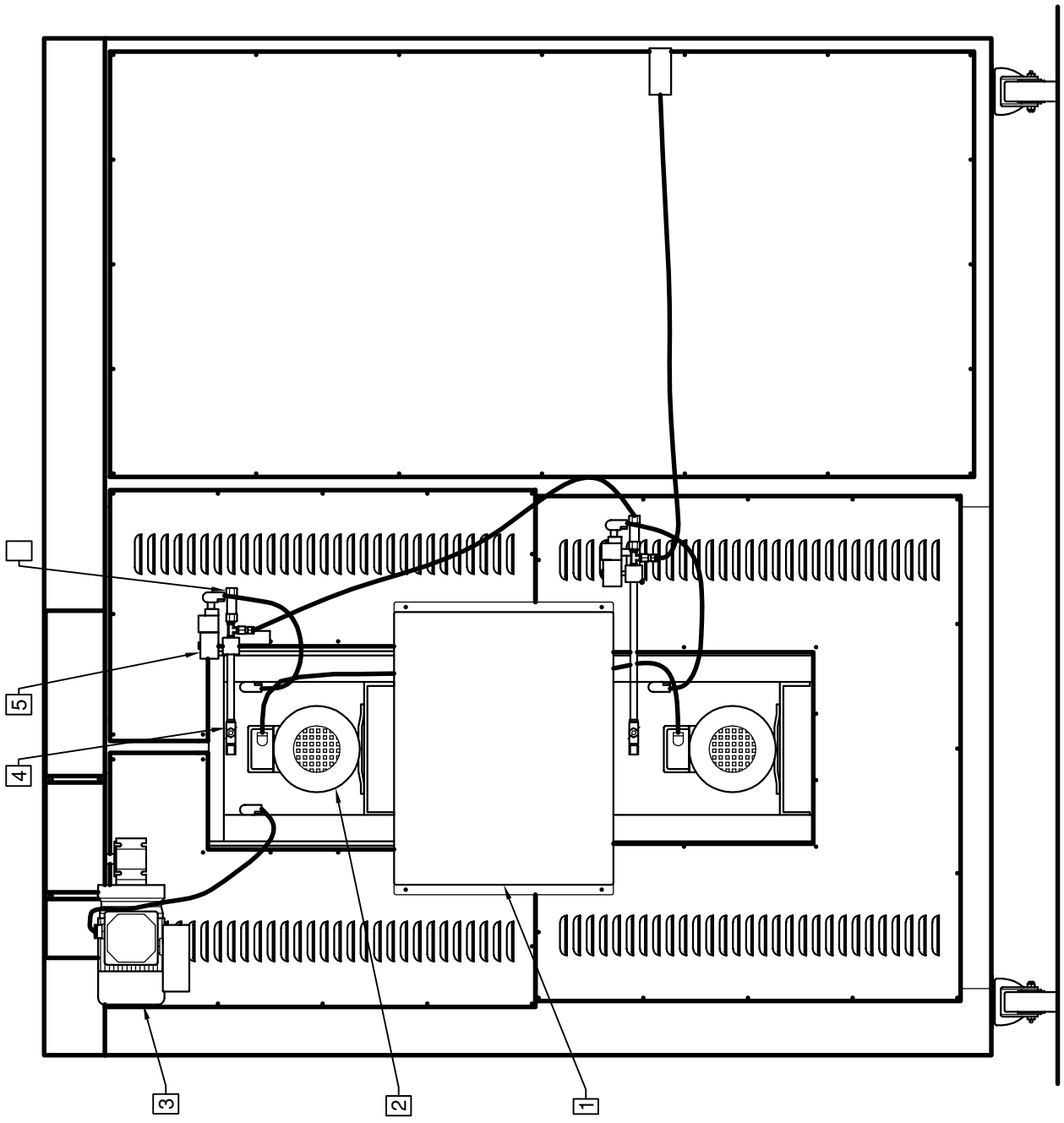
Item	Part Number	Description	Quantity
1	ELD050	INCANDESCENT LIGHT SOCKET	2
AND	ELA350	HALOGEN BULB 100 WATTS 120V	2
2	ELS950	BUZZER 120V	3
3	ELM570	DOOR SWITCH	2
4	ELT506	HIGH LIMIT THERMODISC (500°F)	2
5	ELT503	HIGH LIMIT THERMODISC SWITCH 140°F	1
AND	ELT507	HIGH LIMIT THERMODISC SWITCH 110°F	1

E-6



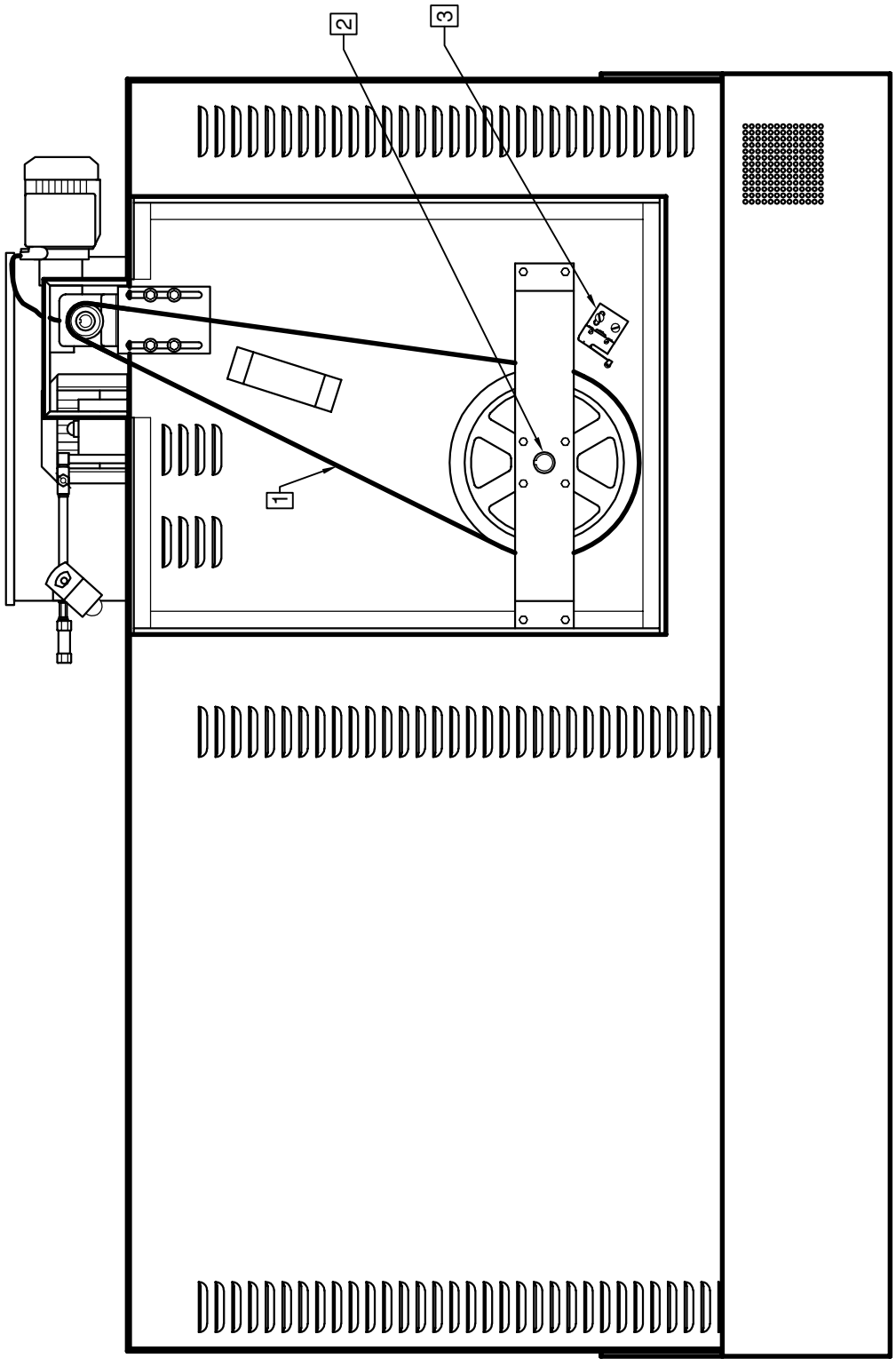
Item	Part Number	Description	Quantity
1	QUF350	ELECTRIC FLOAT	1
2	ELD050	INCANDESCENT LIGHT SOCKET	4
AND	ELA275	BULB 60W 130V	4
3	ELC860	CONTACTOR 2P 30A 110V	1
4	ELC615	RELAY 10A 2P COIL 110V	1
AND	ELC617	BASE	1
5	ELM730	PROOFER FAN BLOWER	1
6	ELE130	COIL ELEMENT 120V 1500W	1
AND	ELE132	COIL ELEMENT 240V 1500W(50Hz)	1
7	ELS887	SOLENOID VALVE WITH DIN CONNECTION 110/120V 50/60HZ	1
8	ELE165	IMMERSION ELEMENT 120V 1500W	1
AND	ELE167	IMMERSION ELEMENT 240V 1500W(50Hz)	1
9	ELT712	TRANSFORMER 240/120 50VA(50Hz)	1
10	ELC630	CONTROL RELAY 12A COIL 120V	1
AND	ELC640	CONTROL RELAY BASE	1
11	ELT505	HIGH LIMIT TEMPERATURE 300°	1

E-8

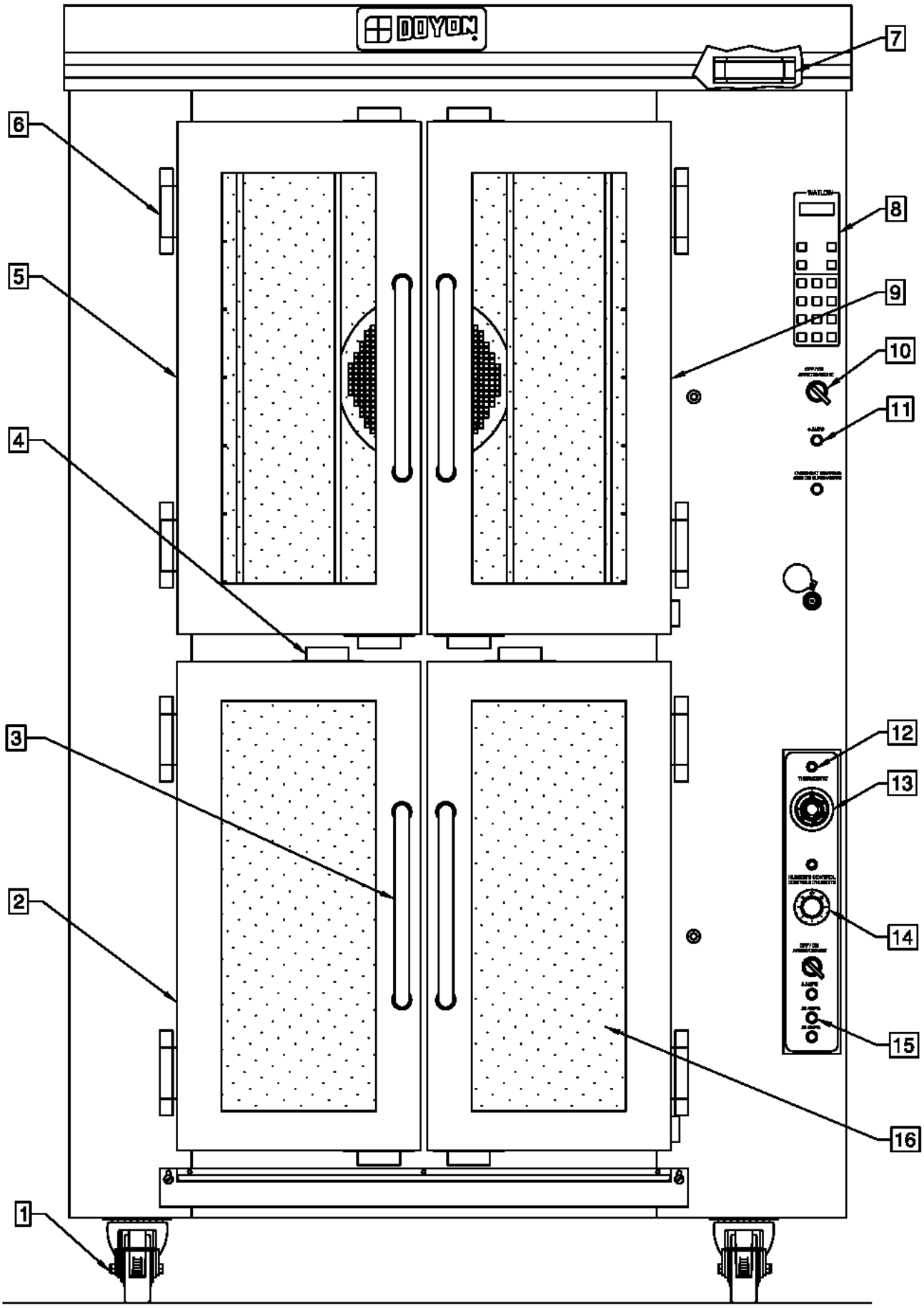


Item	Part Number	Description	Quantity
1	ELP830	CONTROL PANEL 240V 1PH DOUBLE	1
OR	ELP840	CONTROL PANEL 208V 3PH DOUBLE	1
2	ELM800M	MOTOR .75HP 1PH 115/208-230V 60Hz/50Hz	2
OR	ELM820M	MOTOR .75HP 3PH 208/230/460V 60Hz/50Hz	2
3	ELM765	GEARBOX MOTOR 1/8HP 1PH 115V	1
4	ELV590	NEEDLE VALVE	3
5	ELS887	SOLENOID VALVE WITH DIN CONNECTION 110/120V 50/60HZ	2
AND	ELS889	JUNCTION BOX FOR ELS887 AND ELS888	2
6	PLF100	WATER FILTER	1

E-10



Item	Part Number	Description	Quantity
1	QUC610	#4L78 78" BELT	1
2	QURB100	FLANGE BEARING	1
AND	QURB20	BEARING #KL44610	1
AND	QURB40	BEARING #KL44643	1
3	ELM400	ROLLER LEVER SWITCH	1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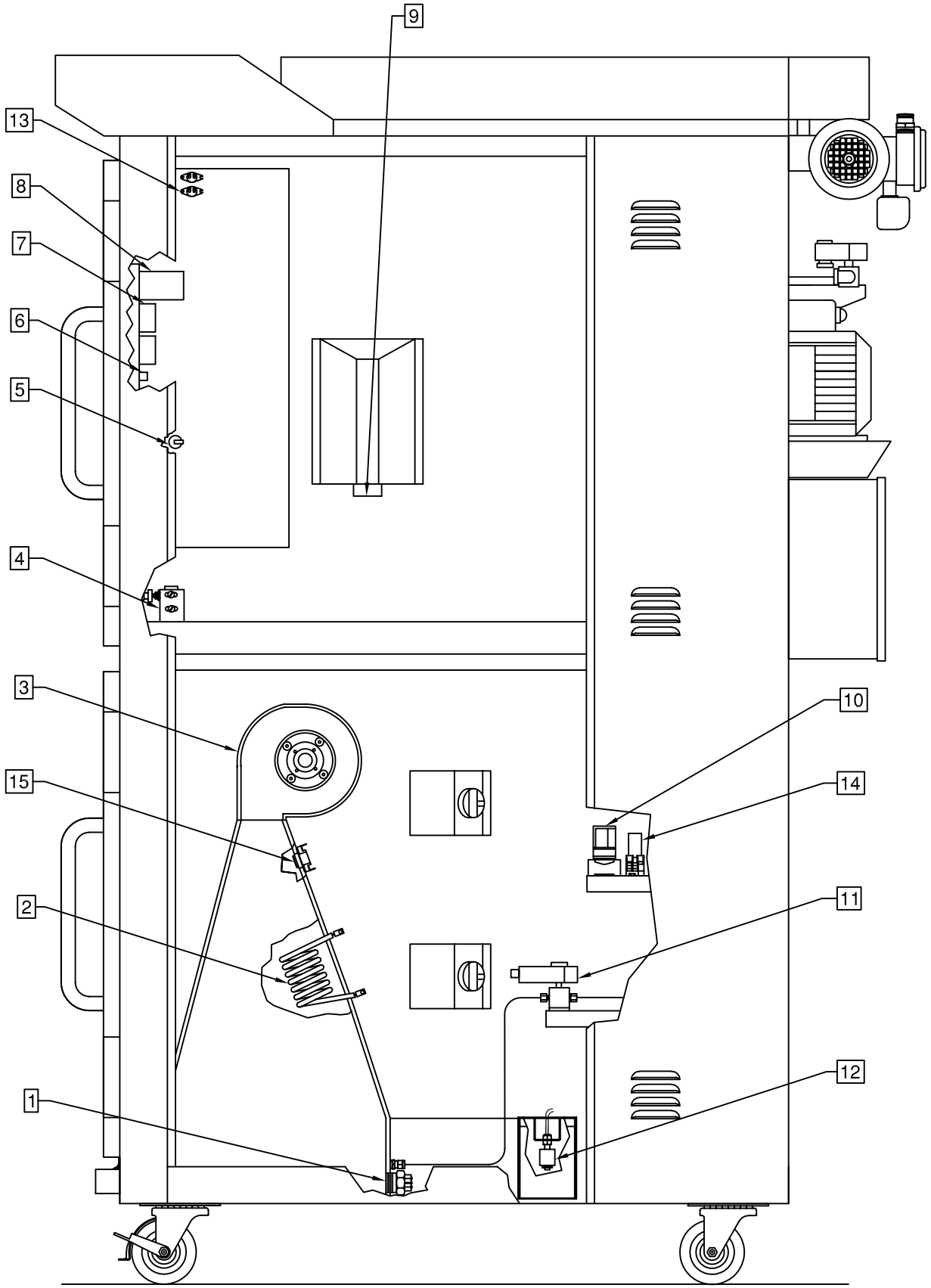
Item	Part Number	Description	Quantity
1	PAR800	SWIVEL CASTER	2
AND	PAR850	SWIVEL CASTER WITH BRAKE	2
2	P1428EG	LEFT DOOR FOR PROOFER 14 1/4"X28 3/4"	1
AND	QUE500	DOOR GASKET(10`)	1
3	QUP465	DOOR HANDLE STAINLESS TUBING	4
4	QUA200	DOOR MAGNET	8
5	P1430FG	LEFT DOOR FOR OVEN 14 1/4" X 30 1/4"	1
AND	QUE500	DOOR GASKET(10`)	1
6	QUP320	DOOR HINGE	8
7	ELM760	COOLING FAN 120VOLTS	1
8	ELT535	BAKING CONTROL WATLOW	1
9	P1430FD	RIGHT DOOR FOR OVEN 14 1/4" X 30 1/4"	1
10	ELI402	BLACK SELECTOR 2 POS.	2
AND	ELI406	BASE WITH 1NO	2
11	ELB096	5A BREAKER	1
12	ELL650	RED PILOT LIGHT	3
13	ELT627	THERMOSTAT 110°F	1
AND	ELT628	THERMOSTAT KNOB 110°F	1
AND	ELT620	THERMOSTAT BEZEL	1
14	ELI220	INFINITY SWITCH 120V (HUMIDITY CONT.)	1
OR	ELI230	INFINITY SWITCH 240V (HUMIDITY CONT.)	1
AND	ELI240	INFINITY SWITCH KNOB	1
15	ELB097	20A BREAKER	2
16	P1428ED	RIGHT DOOR FOR PROOFER 14 1/4"X28 3/4"	1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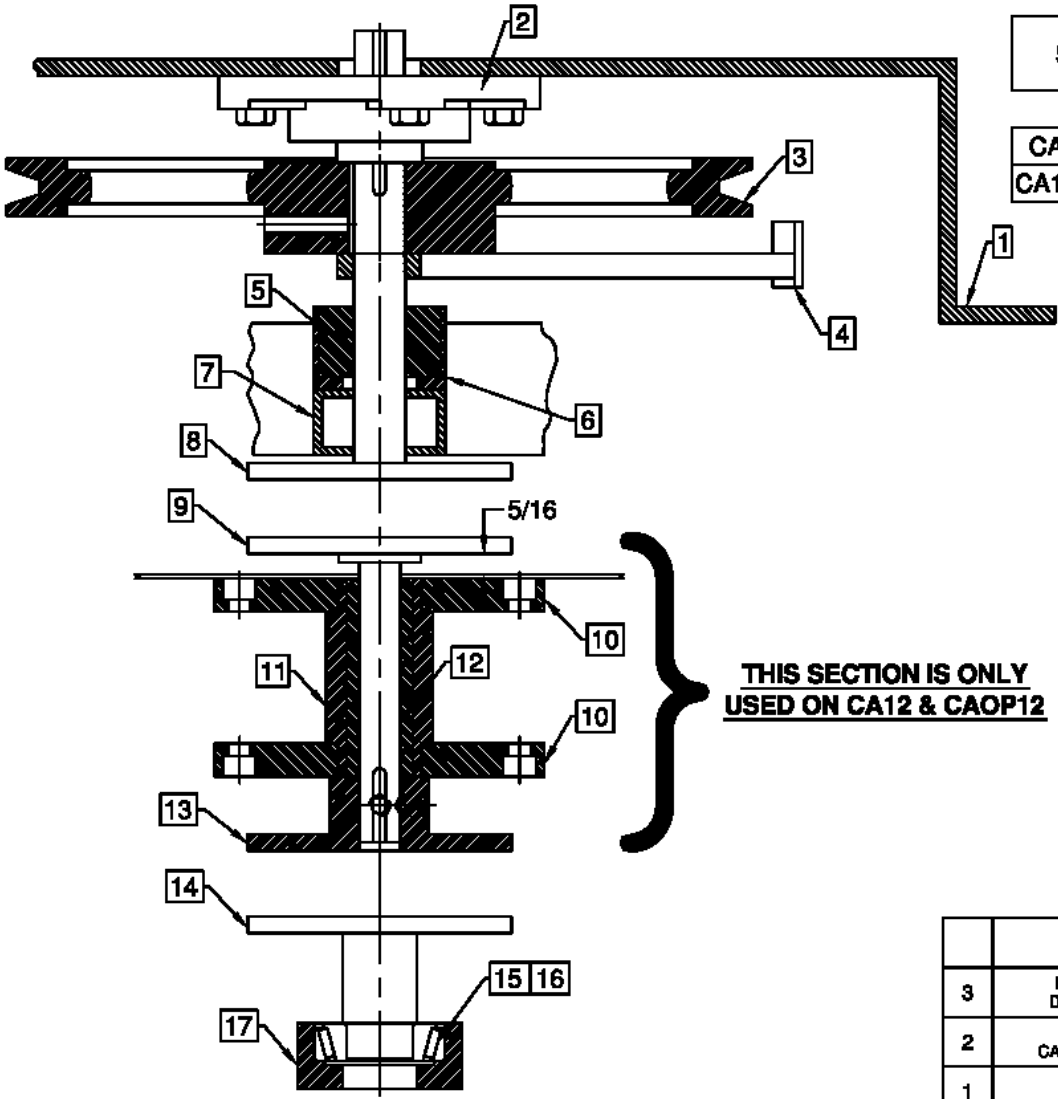
Item	Part Number	Description	Quantity
1	ELE165	IMMERSION ELEMENT 120V 1500W	1
OR	ELE167	IMMERSION ELEMENT 240V 1500W	1
2	ELE130	COIL ELEMENT 120V 1500W	1
OR	ELE132	COIL ELEMENT 240V 1500W	1
3	ELM730	PROOFER FAN BLOWER	1
4	ELM570	DOOR SWITCH	1
5	ELS950	BUZZER 120V	2
6	ELF960	LITTLE-FUSE HOLDER 30A 300V	1
AND	ELF855	LITTLE-FUSE 1A 250V	1
7	ELC800	SOLID STATE RELAY (S.S.R.)	2
8	GAT100	TRANSFORMER 120/25V 20VA.	1
9	ELD050	INCANDESCENT LIGHT SOCKET	3
AND	ELA275	BULB 60W 130V	3
OR	ELA290	BULB 60W, 240 V	3
10	ELC615	RELAY 10A 2P COIL 110V	1
AND	ELC617	BASE	1
11	ELS887	SOLENOID VALVE WITH DIN CONNECTION 110/120V 50/60HZ	1
12	QUF350	ELECTRIC FLOAT	1
13	ELT503	HIGH LIMIT THERMODISC SWITCH 140°F	1
AND	ELT507	HIGH LIMIT THERMODISC SWITCH 110°F	1
14	ELC630	CONTROL RELAY 12A COIL 120V	1
AND	ELC640	CONTROL RELAY BASE	1
15	ELT505	HIGH LIMIT TEMPERATURE 300°	1



THIS SECTION IS ONLY USED ON CA12 & CAOP12

	CODE	NO	DESCRIPTION	QTÉ
	CA_0055	1	PL. 27 X 3 1/2 X 1/4	1
	QURB100	2	FLANGE BEARING	1
1	QUP110	3	PULLEY 11"	1
3	STB200	4	MICROSWITCH ARM	1
50099023	50099022	5	BUSHING	1
50099023	50099021	6	UPPER SUPPORT	1
		7	TUBE 2 X 1 X 1/8 X 39 1/4	1
	50099020	8	UPPER SHAFT	1
	50099001	9	CENTER SHAFT	1
	50099004	10	CENTER SUPPORT	2
50099003	50099006	11	CENTER BUSHING GUIDE	1
50099003	50099007	12	CENTER BUSHING	1
	50099002	13	BOTTOM CENTER SHAFT	1
CA6 & CAOP6	50099032	14A	BOTTOM SHAF (SHORT)	1
CA12 & CAOP12	50099033	14B	BOTTOM SHAFT (LONG)	1
	QURB20	15	KL44610 (SEAT)	1
	QURB40	16	KL44643 (BEARING)	1
	50099030	17	BOTTOM SUPPORT	1

ÉQUIPEMENT DOYON

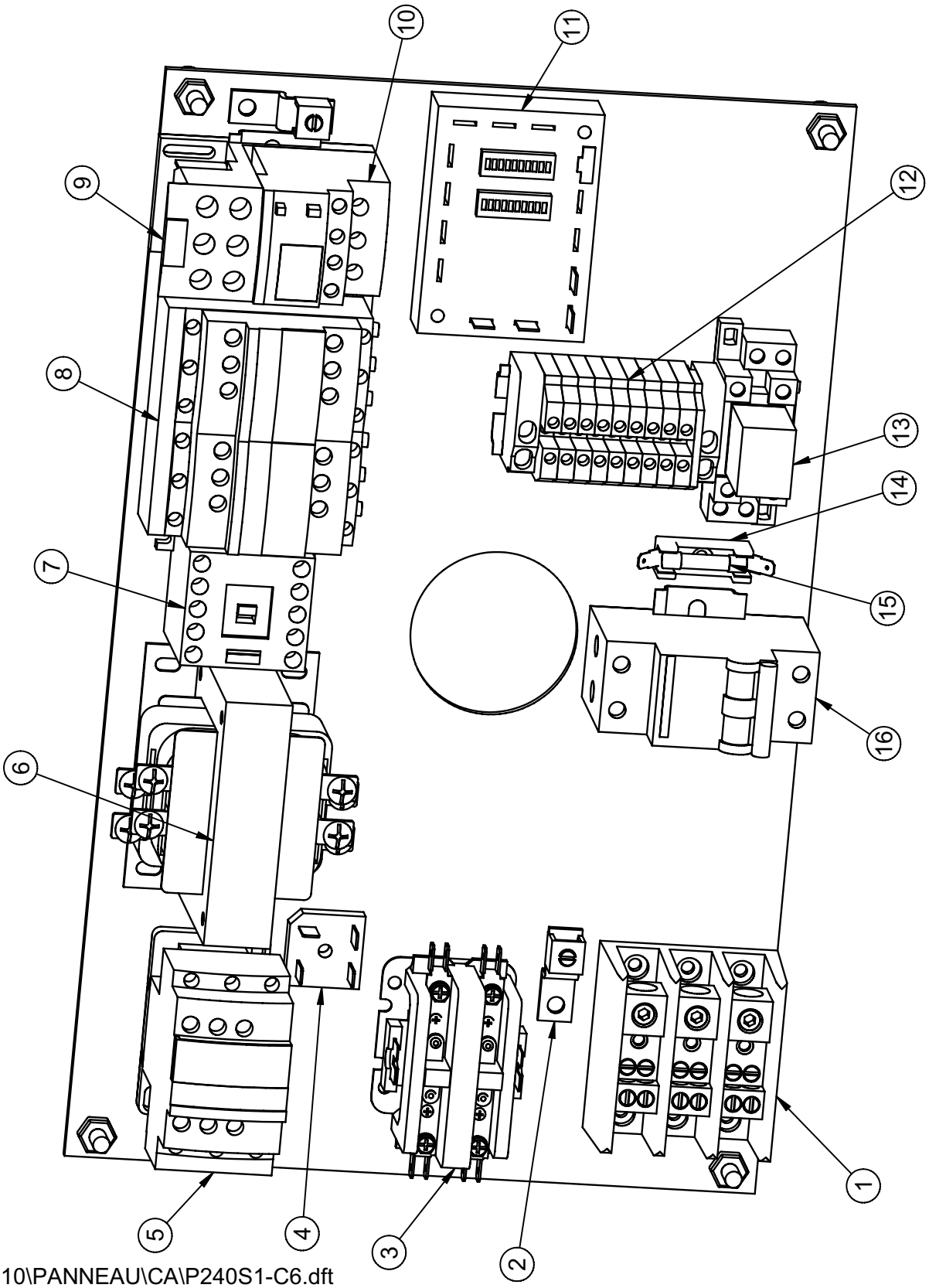
ROTATING RACK SYSTEM

NO.	REVISION	DATE
3	ÉTAIT 50099040 DEVIENT STB200	08/05/2
2	ÉLIMINER CACHE POUSSIÈRE	17/08/00
1	ÉTAIT QUE120	17/10/96

TOLERANCE GEN.		DATE	DESSINATEUR	MATERIEL
X.XXX	±0.002	10/11/94	B. GILBERT	
X.XX	±0.005			
X.X	±0.01	ECH. 1 : 3	QTE 1	MODELE CA
X/X	±1/64"			NO. 50099050

CONTROL PANELS

SIMPLE CAOP6
240 VOLTS 1 PHASE



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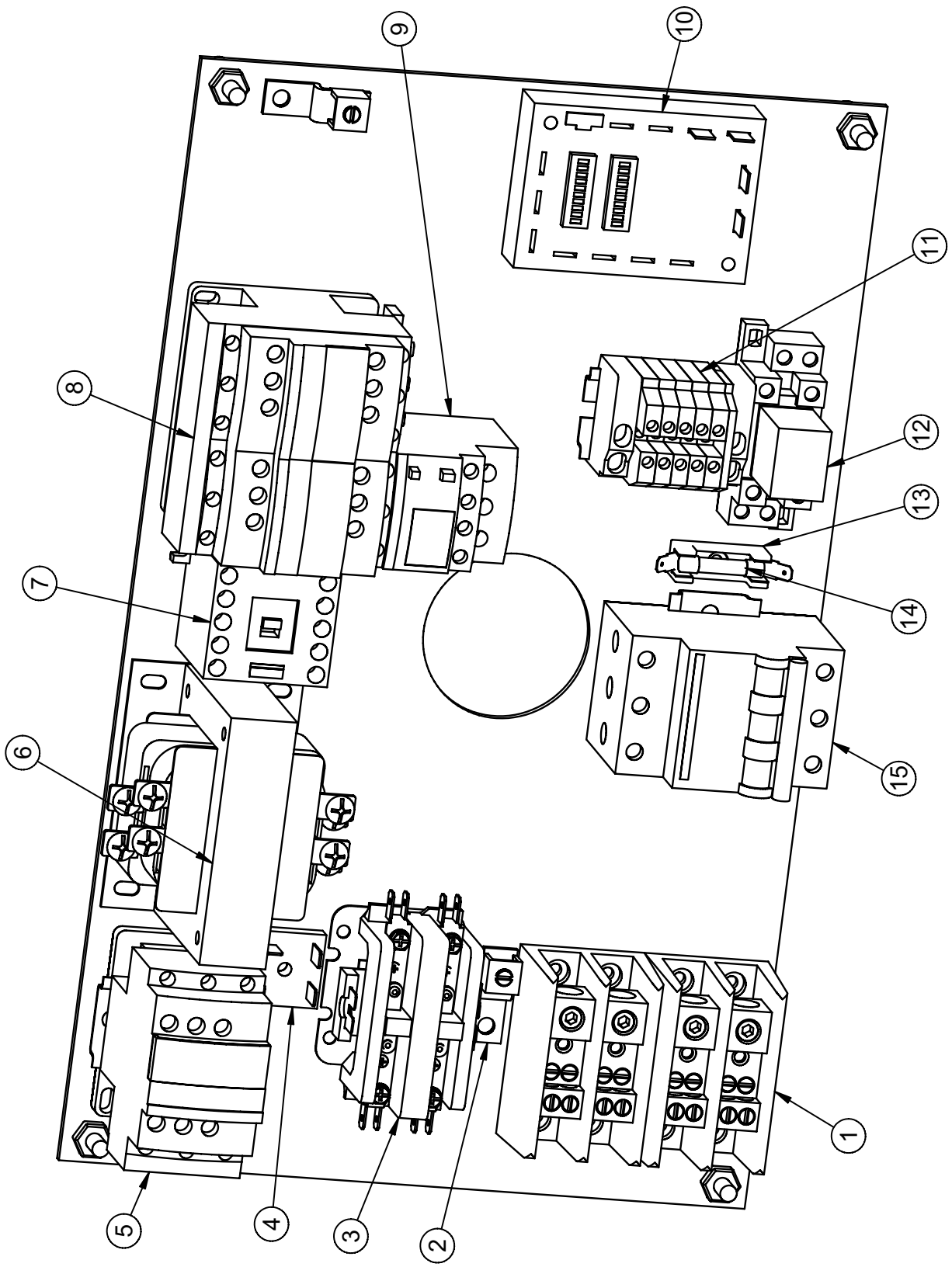
Item	Part Number	Description	Quantity
1	ELB072	TERMINAL BLOCK 3P 175A	1
2	ELL050	GROUND LUG	2
3	ELC860	CONTACTOR 2P 30A 110V	1
4	ELD060	BRIDGE RECTIFIER 1000V, 35A	1
5	ELC915	CONTACTOR TELEMECHANICS #LC1D25G7	1
6	ELT705	TRANSFORMER 120/240 A 12/24, 100VA WITH 24VAC WATER SEL	1
7	ELC660	RELAY 10A 120V, 2NO-2NF	1
8	ELC495	MOTOR REVERSING CONTACTOR 2HP	1
9	ELO125	OVERLOAD BASE RELAY TÉLÉMÉCANIQUE	1
10	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	1
11	ELM715	PRESET TIMER 25SEC. OFF - 150SEC. ON	1
12	ELB073	TERMINAL BLOCK 30A	9
13	ELC630	CONTROL RELAY 12A COIL 120V	1
AND	ELC640	CONTROL RELAY BASE	1
14	ELF960	LITTLE-FUSE HOLDER 30A 300V	1
15	ELF862	LITTLE-FUSE 4A 250V MDL4	1
16	ELB125	DOUBLE POLE BREAKER 8A	1

SIMPLE CAOP6
208 VOLTS 3 PHASES



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Item	Part Number	Description	Quantity
1	ELB071	TERMINAL BLOCK 2P 175A 1PHASE	2
2	ELL050	GROUND LUG	2
3	ELC860	CONTACTOR 2P 30A 110V	1
4	ELD060	BRIDGE RECTIFIER 1000V, 35A	1
5	ELC915	CONTACTOR TELEMECHANICS #LC1D25G7	1
6	ELT705	TRANSFORMER 120/240 A 12/24, 100VA WITH 24VAC WATER SEL	1
7	ELC660	RELAY 10A 120V, 2NO-2NF	1
8	ELC495	MOTOR REVERSING CONTACTOR 2HP	1
9	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	1
10	ELM715	PRESET TIMER 25SEC. OFF - 150SEC. ON	1
11	ELB073	TERMINAL BLOCK 30A	5
12	ELC630	CONTROL RELAY 12A COIL 120V	1
AND	ELC640	CONTROL RELAY BASE	1
13	ELF960	LITTLE-FUSE HOLDER 30A 300V	1
14	ELF862	LITTLE-FUSE 4A 250V MDL4	1
15	ELB121	TRIPLE POLE BREAKER 8A	1

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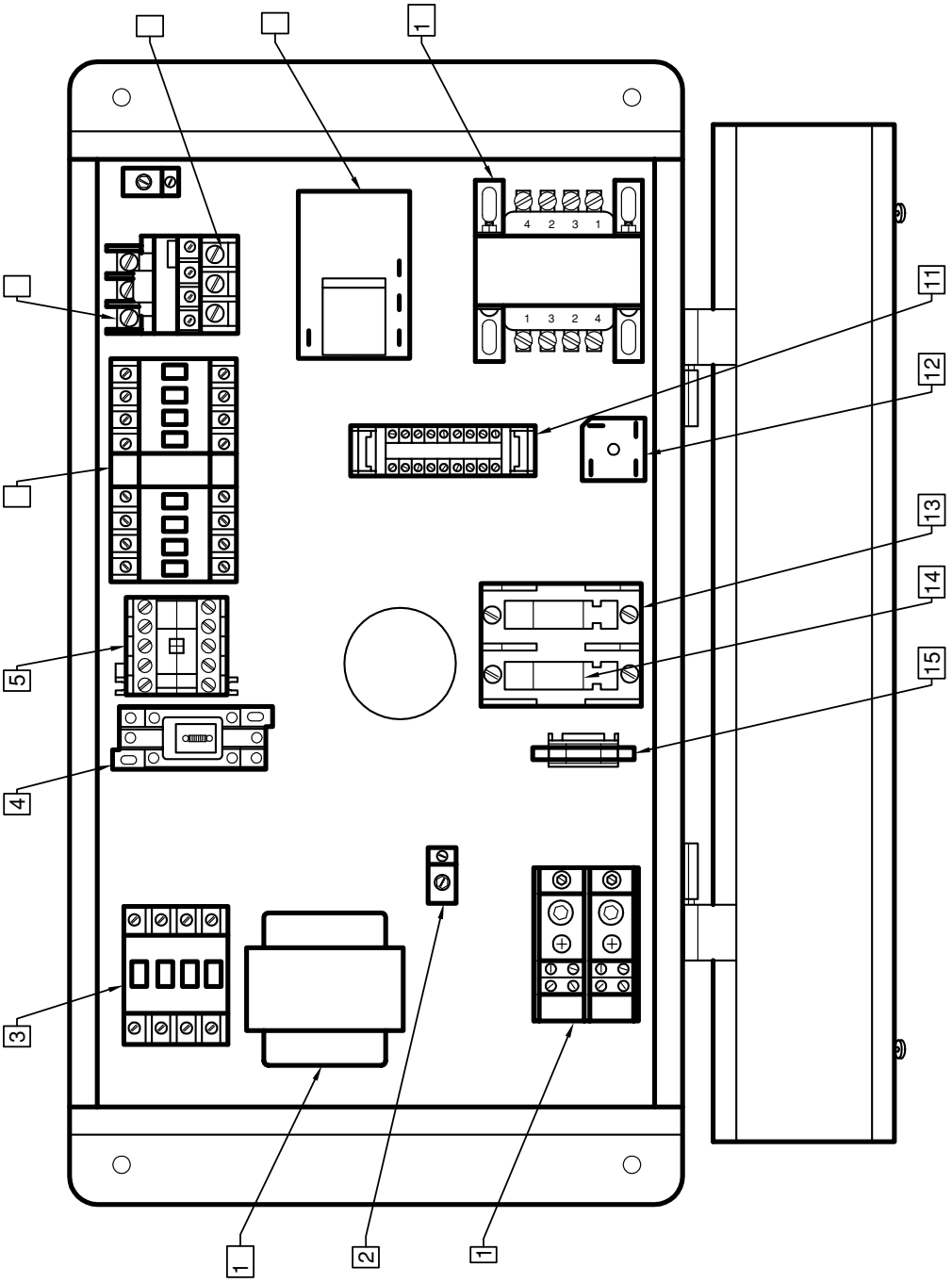
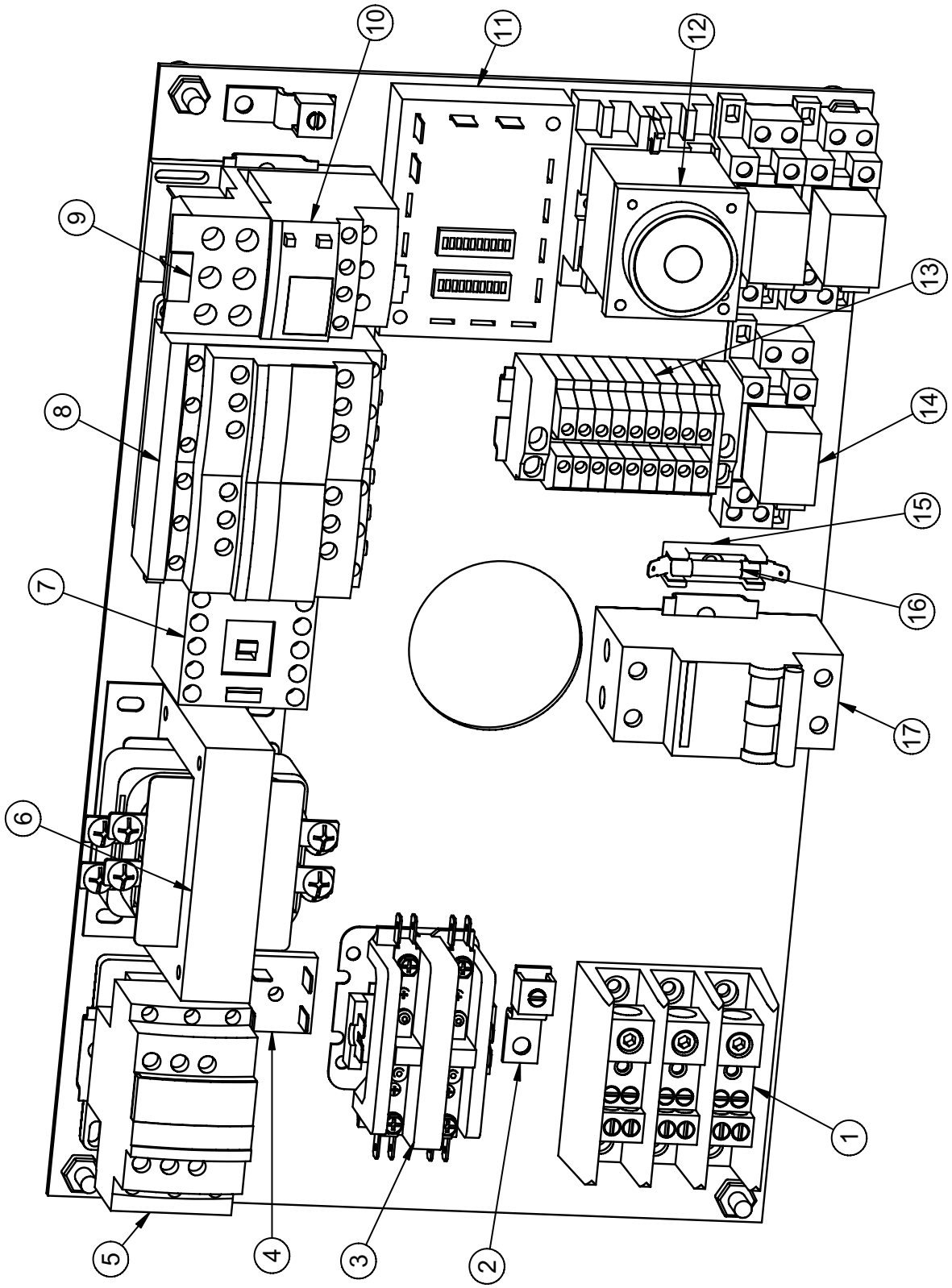


Item	Part Number	Description	Quantity
1	ELB072	TERMINAL BLOCK 3P 175A	1
2	ELL050	GROUND LUG	2
3	ELC908	HEATING CONTACTOR	1
	ELC909	HEATING CONTACTOR, COIL (ONLY)	
4	ELC630	CONTROL RELAY 12A COIL 120V	1
AND	ELC640	CONTROL RELAY BASE	1
5	ELC660	RELAY 10A 120V, 2NO-2NF	1
6	ELC495	MOTOR REVERSING CONTACTOR 2HP	1
	ELC505B	CONTACTOR COIL (ONLY)	
7	ELO125	OVERLOAD BASE RELAY	1
8	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	1
8	ELO098	OVERLOAD 2.5 - 4 Amps.	1
9	ELM715	PRESET TIMER 25SEC. OFF - 150SEC. ON	1
10	ELT705	TRANSFORMER 120/240 A 12/24, 100VA	1
11	ELB073	TERMINAL BLOCK 30A	9
12	ELD060	BRIDGE RECTIFIER 1000V, 35A	1
13	ELF970	FUSE HOLDER 30A 250V 2P	1
14	ELF820	FUSE 8A 250V	2
15	ELF960	LITTLE-FUSE HOLDER 30A 300V	1
AND	ELF862	LITTLE-FUSE 3A	1
16	ELT711	TRANSFORMER 120/240 TO 120/240, 350VA 50 Hz	1

SIMPLE CAOP6 WATLOW
240 VOLTS 1 PHASE



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Item	Part Number	Description	Quantity
1	ELB072	TERMINAL BLOCK 3P 175A	1
2	ELL050	GROUND LUG	2
3	ELC860	CONTACTOR 2P 30A 110V	1
4	ELD060	BRIDGE RECTIFIER 1000V, 35A	1
5	ELC915	CONTACTOR TELEMECHANICS #LC1D25G7	1
6	ELT705	TRANSFORMER 120/240 A 12/24, 100VA WITH 24VAC WATER SEL	1
7	ELC660	RELAY 10A 120V, 2NO-2NF	1
8	ELC495	MOTOR REVERSING CONTACTOR 2HP	1
9	ELO125	OVERLOAD BASE RELAY TÉLÉMÉCANIQUE	1
10	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	1
11	ELM715	PRESET TIMER 25SEC. OFF - 150SEC. ON	1
12	ELM720	OMRON CONTROL TIMER (11 PIN) H3CR	1
AND	ELM729	11 PIN BASE	1
13	ELB073	TERMINAL BLOCK 30A	9
14	ELC630	CONTROL RELAY 12A COIL 120V	3
AND	ELC640	CONTROL RELAY BASE	3
15	ELF960	LITTLE-FUSE HOLDER 30A 300V	1
16	ELF862	LITTLE-FUSE 4A 250V MDL4	1
17	ELB125	DOUBLE POLE BREAKER 8A	1

LIMITED WARRANTY

(Continental United States Of America And Canada Only)

Doyon Equipment Inc. guarantees to the original purchaser only that its product are free of defects in material and workmanship, under normal use.

This warranty does not cover any light bulbs, thermostat calibration or defects due to or resulting from handling, abuse, misuse, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Nor will this warranty apply as regards to the immersion element damaged by hard water.

The extent of the manufacturer's obligation under this warranty shall be limited to the replacement or repair of defective parts within the warranty period. The decision of the acceptance of the warranty will be made by Doyon Equipment service department, which decision will be final.

The purchaser is responsible for having the equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventive maintenance.

If any parts are proven defective during the period of one year from date of purchase, Doyon Equipment Inc. hereby guarantees to replace, without charge, F.O.B. Linière, Quebec, Canada, such part or parts.

Doyon Equipment Inc will pay the reasonable labor charges in connection with the replacement parts occurring within one year from purchase date. Travel over 50 miles, holiday or overtime charges are not covered. After one year from purchase date, all labor and transportation charges in connection with replacement parts will be the purchaser's responsibility.

Doyon Equipment Inc. does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including, but not limited to, damages to property, damages for loss of use, loss of time, loss of profits or income, resulting from any breach or warranty.

In no case, shall this warranty apply outside Canada and continental United States unless the purchaser has a written agreement from Doyon Equipment Inc.

ÉQUIPEMENT DOYON INC.
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